

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	INTEGRATED PEST MANAGEMENT (IPM)	40	0	No

THE IPM PROGRAM IS WELL ORGANIZED, AND IMPLEMENTED, BUT THE TIME OF INSPECTION WAS NOT RECORDED IN THE INSPECTION LOG BOOK SO IT WAS DIFFICULT TO CONFIRM SOME INSPECTIONS WERE CONDUCTED AT NIGHT.

"Complete the existing company form for inspections in the space labeled 'time', so nighttime inspections are documented"

1. Corrective action taken:

Pest controller has now been instructed to enter the time in the inspection log.

2 CHILDRENS ACTIVITY CENTER

41 0 No

RECOMMEND A REVIEW OF THE STRONG DISINFECTANT PRODUCT USED ON TABLES BEFORE SNACK TIME AND ON THE DIAPER CHANGING TABLE BETWEEN DIAPER CHANGES. IT APPEARS STAFF APPLY THE PRODUCT AND WIPE IT, BUT THERE MAY BE A DRY PRODUCT RESIDUAL WHICH COULD AFFECT SKIN OR SHOULD NOT BE INGESTED.

"10.3.1.2.1

Surfaces that children touch with their hands shall be cleaned and disinfected at least daily with products labeled by manufacturer for that purpose."

2. Corrective action taken:

A bleach of 50ppm solution is now being used

3 GARDEN CAFÉ - DISHWASH

22 2 No

THE FINAL RINSE GAUGE TEMPERATURE OF THE STARBOARD SIDE GLASSWASH MACHINE REGISTERED 210 °F, WHILE THE PLATE TEMPERATURE WAS ONLY 168 °F. THE STARBOARD DISHWASH FINAL RINSE GAUGE TEMPERATURE WAS 218 °F, WHILE THE PLATE LEVEL TEMPERATURE WAS 166 °F. THE PORT SIDE DISHWASHER HAD A FINAL RINSE GAUGE TEMPERATURE OF 210 °F, WHILE THE PLATE LEVEL TEMPERATURE WAS 162 °F. ALL WAREWASH MACHINES WERE IN ACTIVE USE AND WERE HOT WATER SANITIZING MACHINES.

"7.5.2.1.1

Water temperature measuring devices:

(1) That are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be accurate to $\pm 1.5^{\circ}\text{C}$ in the intended range of use. (2) That are scaled only in Fahrenheit shall designed to be accurate to $\pm 3^{\circ}\text{F}$ in the intended range of use.

3. Corrective action taken:

The temperature gauges for all machines have been calibrated. New temperature measuring routine for 2nd Sanitary Supervisor established. Created new job for calibration of thermometers in AMOS (Computerized planned maintenance system)

4 SALSA GALLEY - DISHWASH

26 0 **Yes**

SOME PREVIOUSLY CLEANED PLATES WERE FOUND SOILED WITH FOOD RESIDUE ON THE CLEAN STORAGE RACK.

"7.3.3.4.1

Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized"

4. Corrective action taken:

Conducted training of involved staff and conducting better supervision

5 SUSHI BAR

36

0

No

SOME OF THE DECKHEAD MOUNTED FLUORESCENT LIGHTS WERE NOT SHATTER-RESISTANT OR SHIELDED LIGHTS. THEY WERE IN A RECESS, BUT THERE IS NO COVER FOR THE LIGHTS.

"7.7.5.2.1

Light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service, and single-use articles."

5. Corrective action taken:

This deficiency has been claimed (E352) towards the yard. The Chief Electrical Engineer has suggested to change to a different kind of fixture, with cover.

6 BARS - GENERAL

21

0

No

POWER CORDS FOR THE POINT OF SALE MACHINES IN NEARLY ALL BARS WERE COILED AND DRAPING COUNTER TOPS ON THE FRONT OR BACK BAR COUNTER TOPS.

"Elevate cord bundles or shorten them so they don't drape the counter tops and make cleaning difficult"

6. Corrective action taken:

It has been corrected by our System Manager

7 CHILDRENS POOL

10

0

No

THE SINGLE DRAIN CHILDRENS POOL DOES NOT HAVE AN ANTI-VORTEX DRAIN COVER.

"6.4.1.2.2

Anti-vortex drain covers shall be provided on swimming pools and whirlpool spas."

7. Corrective action taken:

New Anti-Vortex drain covers have arrived onboard on September 24. However, the size is too big – 5 inches instead of 3. Will continue to find an acceptable solution soonest.

8 MAIN GALLEY

20

0

No

THE MANITOWOC ICE MACHINE CUBER SEAMS (FOOD CONTACT) CONTAINED SOFT, PEELING SEALANT.

"7.4.1.1.2

Materials that are used in construction of multiuse utensils and food-contact surfaces of equipment shall be:

(1) Durable, corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition.

7.4.2.2.1

Multiuse food-contact surfaces shall be:

(1) Smooth; (2) Free of breaks, open seams > 1mm (1/32 inch), cracks, chips, inclusions, pits, and similar imperfections; (3) Free of sharp internal angles, corners, and crevices; (4) Finished to have smooth welds and joints; and (5) Accessible for cleaning and inspection by one of following methods without being disassembled, by disassembling without the use of tools, or by easy disassembling with the use of handheld tools commonly available to maintenance and cleaning personnel such as screwdrivers, pliers, open-end wrenches, and Allen wrenches.

7.4.2.5.1

Food-contact surfaces of food equipment shall comply with American National Standards Institute (ANSI) or other internationally accredited food-equipment sanitation standards for materials, design, and construction."

8. Corrective action taken:

A warranty claim has been issued to the yard.

9 MAIN GALLEY

27

0

No

THE SCOTTSMAN ICE AND WATER DISPENSER SPLASH AREA WAS SOILED WITH OLD ORANGE JUICE RESIDUE. ICE SHOULD BE DISPENSED INTO EMPTY GLASSES FIRST TO AVOID EXCESSIVE JUICE SPLASH AROUND THE DISPENSING FUNNEL OF THIS MACHINE.

"7.3.3.4.1

Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized"

9. Corrective action taken:

Corrected. On going supervision. The supervisor in charge is to instruct the staff to put ice before pouring juice.

10 MAIN GALLEY

16

0

Yes

THE CONTAINER YOGURT ICE CREAM STORED ON THE BOTTOM SHELF OF THE ICE CREAM FREEZER WAS SOFT TO THE TOUCH AND SHOWED EVIDENCE OF MELTING. SHEET PANS WERE USED FOR SHELVING, IMPEDING THE AIR CIRCULATION, AFFECTING THE TEMPERATURE IN THE BOTTOM OF THE FREEZER UNIT. THE SHEET PANS WERE REPLACED WITH SHELVES DURING THE INSPECTION

" 7.3.5.1.1

Stored frozen foods shall be maintained frozen."

10. Corrective action taken:

This item was corrected immediately, by using perforated trays.

11 MAIN GALLEY/BAKERY

26

0

Yes

THE MAIN GALLEY, BUFFET PREPARATION AREA, AND BAKERY HOBART STAND MIXER COLLARS WERE SOILED WITH CORROSION, STAGNANT LIQUID AND DEBRIS.

"7.3.3.4.1

Food shall only contact surfaces of equipment and utensils that are cleaned and sanitized."

11. Corrective action taken:

Conducted training and supervision is on going. The Hobart mixer is inspected regularly, cleaned and oiled after use. USPH video training is conducted every week with the cooks.

12 HOBART STAND MIXERS

20

0

No

THE MAIN GALLEY, BUFFET PREPARATION AREA, AND BAKERY HOBART STAND MIXER COLLARS WERE CORRODED.

"Recommend the mixer collars be air dried before being reattached to the equipment.

7.4.1.1.2

Materials that are used in construction of multiuse utensils and food-contact surfaces of equipment shall be:

(1) Durable, corrosion-resistant, and nonabsorbent; (2) Sufficient in weight and thickness to withstand repeated warewashing; (3) Finished to have smooth, easily cleanable surface; and (4) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition."

12. Corrective action taken:***Corrected as per item 11.*****13 FREEZER UNITS**

33

0

No

NEARLY EVERY WALK-IN FREEZER HAD EXCESSIVE CONDENSATION ON THE DECKHEADS AND ICE ACCUMULATED ON THE DECKS.

"7.7.4.1.

Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas shall be constructed and maintained for easy cleaning."

13. Corrective action taken:***Corrected by putting up plastic curtains in all walk-in boxes. The room itself must be defrosted and ice to be removed to see if heavy condensation reoccurs.*****14 FREEZER UNITS**

19

0

No

CARDBOARD BOXES HAD LOST THEIR INTEGRITY TO PROTECT THE CONTENTS OF FOOD STORED WITHIN, DUE TO ICE AND MOISTURE FROM CONDENSATION BREAKING DOWN THE STRUCTURE OF THE CARDBOARD. SEVERAL FOOD CONTAINERS HAD ¼ TO ½ INCH LAYER OF ICE AND OR FROST ON THE EXTERIOR OF THE PACKAGING.

TWO WEEKS AGO PLASTIC CURTAINS WERE INSTALLED ON EACH WALK-IN FREEZER DOOR IN ORDER TO REDUCE THE AMOUNT OF CONDENSATION WITHIN THE UNITS. STAFF STATED THE CONDENSATION PROBLEM HAD IMPROVED SINCE THE INSTALLATION OF THE CURTAINS.

"7.3.3.5.2

Food may not be stored:

(1) In locker rooms; (2) In toilet rooms; (3) In dressing rooms; (4) In garbage rooms; (5) In mechanical rooms; (6) Under sewer lines that are not continuously sleeve welded; (7) Under leaking water lines, including leaking automatic fire sprinkler heads, or under lines on which water has condensed; (8) Under open stairwells; or (9) Under other sources of contamination from nonfood items such as ice blocks, ice carvings and flowers.

7.3.3.5.1

Food shall be protected from contamination by storing the food:

(1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination; and (3) At least 15 centimeters (6 inches) above the deck."

14. Corrective action taken:***Corrected by new plastic curtains installed to prevent warm and humid air from entering the box. The room itself has to be defrosted. The defrosting time is set to 6 hours between each period of defrosting.*****15 BAKERY**

19

2

No

ONE SHEET PAN CONTAINING MINI QUICHE LORRAINE'S WAS UNCOVERED ON THE TOP SHELF OF THE WALK-IN FREEZER ROLLING SHELVING UNIT.

"7.3.3.2.1.1

food shall be protected from cross-contamination by: (4) Storing the food in packages, covered containers, or wrappings."

15 Corrective action taken:***Corrected by ongoing supervision***

16 PROVISIONS DRY STORAGE

15

0

Yes

THREE CANS OF TOMATO JUICE AND THREE CANS OF GRAPE JUICE WERE FOUND SEVERELY DENTED ON THE SHELVING UNIT IN THE DRY STORAGE AREA.

"7.3.2.2.5

food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. Canned goods with dents on end or side seams may not be used."

16. Corrective action taken:

Corrected by training and improved supervision. Random inspections in the provision area plus routine checks in all dry store areas.

17 DISHWASH UNIT MAIN & CREW GALLEYS

22

2

No

DURING ACTIVE USE, THE FINAL RINSE GAUGE TEMPERATURE OF THE MAIN AND CREW GALLEY GLASSWASH AND DISHWASH MACHINES REGISTERED 200°F, WHILE THE PLATE TEMPERATURE WAS 160°F. THE GAUGES MAY NOT BE CALIBRATED OR WERE MALFUNCTIONING IN THESE HOT WATER SANITIZING MACHINES.

"7.5.2.1.1

Water temperature measuring devices:

(1) That are scaled in Celsius or dually scaled in Celsius and Fahrenheit shall be designed to be accurate to $\pm 1.5^{\circ}\text{C}$ in the intended range of use. (2) That are scaled only in Fahrenheit shall be designed to be accurate to $\pm 3^{\circ}\text{F}$ in the intended range of use.

17. Corrective action taken:

The temperature gauges for all machines have been calibrated. New temperature measuring routine for 2nd Sanitary Supervisor established. Created new job for calibration of thermometers in AMOS (Computerized planned maintenance system)

18 CREW GLASSWASH UNIT

22

2

No

THE GLASSWASH FINAL RINSE SPRAY PATTERN DID NOT COVER THE WHOLE DISH AND THE RIGHT NOZZLE WAS CLOGGED.

THE DISHWASH UNIT WAS OUT OF ORDER SINCE WEDNESDAY AND WILL BE REPAIRED THIS WEDNESDAY IN MIAMI.

"7.5.4.1.1

Warewashing equipment shall be maintained in good repair and proper adjustment including:

(1) Warewashing equipment shall be maintained in a state of repair and condition that meets the standards of the materials, design, and construction of these guidelines. (2) Water pressure, and water temperature measuring devices shall be maintained in good repair and accurate within the intended range of use.

Clean the spray nozzles and increase the water pressure to assure that the final rinse spray pattern covers the whole dish."

18. Corrective action taken:

Corrected through repairs and ongoing procedures for inspections and maintenance of the dish washing machines.

19 DISH/GLASSWASH UNITS

24

0

Yes

DURING HOT WATER SANITIZING ACTIVE USE, THE DISH/GLASSWASH FINAL RINSE TEMPERATURE ON THE DISH WAS RECORDED AT 150°F. THE SECOND AND THIRD TIME THE MAXIMUM REGISTERED THERMOMETER WAS PLACED IN THE FINAL RINSE CYCLE, THE TEMPERATURES RECORDED WERE AT OR ABOVE 160°F.

"Recommend that the temperature variations be investigated and the final rinse temperatures checked often to assure that the temperature is maintained at 160°F on the dish.

7.5.6.1.2

In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 90°C (194°F), or less than:

(1) For a stationary rack, single temperature machine, 74°C (165°F); or (2) For all other machines, 82°C (180°F). (3) A utensil surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator shall be achieved. (4) The maximum temperature of 90°C (194°F), does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for in-place cleaning and sanitizing of equipment such as meat saws."

19. Corrective action taken:

The temperature gauges for all machines have been calibrated. New temperature measuring routine for 2nd Sanitary Supervisor established. Created new job for calibration of thermometers in AMOS (Computerized planned maintenance system)

20 MAIN GALLEY

01

0

Yes

A SPRAY FOAM PRODUCT WAS SURROUNDING THE DISPENSING FUNNELS ON THE SCOTSMAN ICE MAKER/DISPENSER. THIS AREA IS A SPLASH ZONE ON THE UNDERSIDE OF THE DISPENSING MACHINE PANEL AND THE PRODUCT USED IS NOT SMOOTH, DURABLE, OR EASY TO CLEAN.

"A smooth, durable metal or plastic collar should be devised and installed around the dispensing funnels to allow for easy cleaning."

20. Corrective action taken:

A warranty claim has been issued and handed over to the yard.

21 CORRECTIVE ACTION STATEMENT

*

0

No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, ***SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.***

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME NORWEGIAN DAWN- CAS - [INSERT INSPECTION DATE 08/10/03] .